



GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

OPEN SATURDAYS
May 11 - October 2012
9:00-12:00 noon

Located in the South Russell Village Hall
Parking Lot, corner of Bell St. and Rt. 306

Visit our Web Site:

<http://www.geaugafarmersmarket.com>

May 11, 2013

As we begin our 12th year we have some changes in store for you. First off, check out our new logo. It is great to have a clean crisp new look to share with you. We have been talking about a logo for 2 years now, and finally we are able to reveal our new look to you. We hope you enjoy and catch the excitement for our 12th season.

We also have some NEW VENDORS. This year there are several new bakers including Sweet Tooth, Rad Foods, and B Sweet Baking. They join our two returning bakery vendors Snickerdoodle and Sugar Me. You will see a rotating schedule of bakers so you aren't overwhelmed.

NEW PRODUCE VENDORS. Its always exciting to bring new produce to the market place and this year is no exception. Sandee River, Double D Farms, and Polecat Pines Mushroom Farm are new to the market this year. We are excited to have our first mushroom vendor in many years at the Geauga Fresh Farmers Market. It will be exciting to see all the new recipes that we can create with his oyster mushrooms.

But with new produce vendors, we have MANY OF YOUR FAVORITE RETURNING VENDORS back at the market this year. In the early weeks as they share their transplants, annuals, and herbs with you, know that it won't be long until the produce starts showing up on the tables every Saturday. This week I expect to see some green lettuce, garlic, arugula, rhubarb, asparagus, and mushrooms. Shop early as supplies will be in high demand.

But as you get ready to celebrate Mother's Day make sure you visit our vendors with annuals, perennials, flowing baskets, and potted flowers to share with your moms. This is the first time we have been open for Mother's Day and we hope you take advantage of this opportunity to bring Mom the best in flowers from Geauga Farmers.

After all that, you wouldn't think we would have any more. But we hear you – WE WANT MORE, WE WANT MORE! Well there are more than 15 other vendors that we haven't even gotten to yet. These specialty vendors bring honey, maple syrup, cheese, kettle corn, soaps, flowers, grass fed beef, chicken, and wood crafts to the market. In the upcoming weeks we will be highlighting and featuring these vendors so you get to know about their products too.

Last years new look included our new market hours. These concentrated hours from 9 am – 12 noon allow for great shopping opportunities for our customers. It was a huge hit last year, and we will continue this year with these great hours. For optimal produce shopping, make sure you get here early.

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2013

B Sweet Baking Company
Beecology
Blue Jay Orchard
Chelsea Flower Garden
Classic Kettle Corn
Double D Farms
Endeavor Farm
Farm Girl Honey & Artful Clutter
Fowl Play Farm
Hawthorne Springs Greenhouse
Herb Thyme
Hershberger Produce
Hot-Kiln Farm
Jack Mountain's Farm
Jarz and Barz Ltd.
JLynn Creations
June Eve's
Little Wing Woodcrafters
Mackenzie Creamery
Maple Crest Farm
Maplestar Farm
Mayfield Creamery
Messenger Century Farm
October Moon Farm
Pheasant Valley Farm
Polecat Pines Mushroom Farm
Precious Resources Preschool
Rad Foods, LLC
Rock Valley Run CSA & Greenhouse
SAND Farm LLC
Sandee River Farm
Schultz Fruit Farm
Sirna's Farm and Market
Sisters Cakery Bakery
Snickerdoodle Baking Company
Sugar Me Desserterie
Sweet Tooth

Today: Master Gardeners on site the next two weeks answering your gardening questions and giving advise.

10am - Lowell from Blue Jay Orchard will be demonstrating proper pruning techniques for your blueberry bushes.

Cheryl Hammon Market
Manager

(440) 474-9885

Cheryl

[@GeaugaFarmersMarket.com](http://www.GeaugaFarmersMarket.com)

Extra Easy Spinach Lasagna

1 container, 15 ounces ricotta cheese
10 oz chopped **spinach**
8 oz shredded mozzarella cheese
(about 2 cups)
1 jar (24 oz) Prego Fresh Mushroom
Italian Sauce
6 uncooked lasagna noodles

Clean spinach leaves, chop & steam spinach. Squeeze water out of leaves & let cool. Stir ricotta cheese, spinach, & 1 cup of mozzarella cheese in a medium bowl. Spread 1 cup sauce in a 2 quart shallow baking dish. Top with 3 lasagna noodles, & half the spinach mixture. Repeat layers, top with the remaining sauce. Slowly pour water around inside edge of baking dish & cover. Bake at 400°F for 40 minutes. Uncover & sprinkle remaining mozzarella cheese. Bake for 10 minutes or until hot & bubbling. Let stand for 10 minutes before serving.

Cheesy Potato Bake with Eggs

1 medium **onion**, finely chopped
2 tablespoons butter
4 teaspoons all-purpose flour
1 ½ cups milk
8 ounces sharp cheddar cheese, shredded (2 cups)
3 pounds **russet potatoes**, peeled and thinly sliced*
1 1/2 cups chopped **fresh broccoli**
1 tablespoon vegetable oil
8 **eggs**
2 tablespoons milk
6 slices bacon, crisp-cooked, drained, & crumbled
1 large **tomato**, chopped

Preheat oven to 325°F. In a medium saucepan cook onion in butter over medium heat for 4 min until tender, stirring occasionally. Stir in flour, 1/2 tsp. salt, and 1/2 tsp. ground black pepper. Stir in milk; cook & stir until slightly thickened & bubbly. Stir in cheese until melted. In a 3-quart baking dish, layer potatoes, then cheese sauce. Bake, covered, about 55 min, until potatoes are tender. In a large skillet, cook broccoli in hot oil over medium heat for 5 minutes until nearly tender, stirring frequently. In a large bowl, beat together eggs, water, 1/2 tsp. salt, & 1/4 tsp. ground black pepper. Pour over broccoli in skillet. Cook over medium heat, without stirring, until mixture begins to set on bottom & around edges. Using a spatula, lift & fold partially cooked egg so uncooked portion flows underneath. Cook 2 minutes more or until egg is cooked yet still moist. Spoon over potatoes. Top with bacon & chopped tomato. Serve immediately.

Asparagus Souffle

1 bunch **fresh asparagus**, cut into 1" pieces
(about 8 oz)
1/3 cup finely shredded cheddar cheese
1/3 cup mayonnaise
1/4 cup chopped **onion**
1 **egg white**

Steam asparagus for 6 – 8 minutes, drain & allow to cool. In a large bowl, combine the asparagus, cheese, mayonnaise & onion. In a small bowl, beat egg white on medium speed until soft peaks form. Fold into asparagus mixture. Transfer to a greased 2-1/2-cup baking dish. Bake, uncovered, at 350° for 20-25 minutes or until lightly browned. Yield: 2 servings.

Ravioli with Snap Peas

1 pound frozen cheese ravioli
1 pound **sugar snap pea pods**
½ cup chopped **onion**
1 Tablespoon margarine
1 cup whipping cream
¼ cup snipped fresh **dill weed**
2 Tablespoons snipped **fresh parsley**
1 teaspoon lemon pepper seasoning
½ teaspoon lemon peel
1/3 cup finely shredded parmesan cheese
Fresh dill weed

Cook ravioli according to package directions, adding the sugar snap peas during the last 2 minutes of cooking. Drain, transfer to serving platter & keep warm. Meanwhile, in a large skillet cook onion in hot margarine or butter over medium heat for 4 minutes. Stir in whipping cream, the ¼ cup dill weed, parsley, lemon-pepper seasoning, & lemon peel. Bring to boiling; reduce heat. Boil gently, uncovered, about 2 minutes or until slightly thickened. Spoon cream sauce over pasta & pea pods. Toss gently. Sprinkle parmesan cheese over all. Sprinkle additional snipped dill weed if desired. Serves 4 – 6.

Raspberry-Rhubarb Slab Pie Recipe

3-1/4 cups all-purpose flour
1 teaspoon salt
1 cup butter
3/4 cup plus 1 to 2 tablespoons 2% milk
1 **egg yolk**
2 cups sugar
1/3 cup cornstarch
5 cups fresh **unsweetened raspberries**
3 cups sliced **fresh rhubarb**
Vanilla Icing:
1 ¼ cups confectioners' sugar
½ teaspoon vanilla extract
5 to 6 teaspoons 2% milk

In a large bowl, combine flour & salt; cut in butter until crumbly. Whisk 3/4 cup milk & egg yolk; gradually add to flour mixture, tossing with a fork until dough forms a ball. Add additional milk, 1 tablespoon at a time, if necessary. Divide dough in half so that one portion is slightly larger than the other; wrap each in plastic wrap. Refrigerate for 1 hour or until easy to handle. Roll out larger portion of dough between two large sheets of lightly floured waxed paper into an 18" x 13" rectangle. Transfer to an ungreased 15" x 10" x 1" baking pan. Press onto the bottom & up the sides of pan; trim pastry to edges of pan. In a large bowl, combine sugar & cornstarch. Add raspberries & rhubarb; toss to coat. Spoon into pastry. Roll out remaining dough; place over filling. Fold bottom pastry over edge of top pastry; seal with a fork. Prick top with a fork. Bake at 375° for 45-55 minutes or until golden brown. Cool completely on a wire rack. For icing, combine confectioners' sugar, vanilla & enough milk to achieve a drizzling consistency; drizzle over pie. Cut pie into squares. Yield: 2 dozen.